



## *Chef's Seven Course Experience Menu*

Our award-winning Executive Head Chef Graeme Shaw brings a wealth of experience to the Norton House kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 1 Rosette.

We have carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Graeme and Rebecca invite you to sit back, relax, and enjoy this culinary adventure.

**Graeme Shaw**  
Executive Chef

**Rebecca Main**  
Restaurant Manager



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



One AA Rosette for  
Culinary Excellence

**NORTON HOUSE**  
HOTEL & SPA



## CHEF'S EXPERIENCE MENU

### **Bread**

Freshly baked breads, whipped butter

*Perfectly paired with Perfectly paired with Bruno Paillard Première Cuvée Extra-Brut\*\**

### **Devon crab tortelloni, shellfish bisque**

### **Hand-dived Orkney scallop**

Jerusalem artichoke, apple

*Perfectly paired with Journey's End Weather Station Sauvignon Blanc\*\**

### **Lemon sole**

Salsify, glazed pear, lemon and lovage

*Perfectly paired with La Chablisienne Chablis Le Finage\*\**

### **Aged sirloin of beef**

Pomme purée, pickled shallot, hispi cabbage

*Perfectly paired with Villa Saletta Giulia\*\**

### **Granny Smith apple, sorrel, cardamom**

### **Pear mousse**

Caramelia crumb

*Perfectly paired with Lafage Muscat de Rivesaltes\*\**

### **Cheese**

Strathdon Blue, caramelised shallot, port, black pepper

### **Wild tea from the garden**

**£70 per person (1865 Kcal)**

*£25 supplement for dinner inclusive*

To be ordered by the whole table – last orders 8.00pm

***Indulge in our optional wine tasting experience £30\*\****

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.